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**BLACK  
TRUFFLE  
WINE  
DINNER**

**WEDNESDAY, JANUARY 31, 2018**

**PRESENTED BY OWNERS  
CHEF GIANCARLO & LISA FERRARA**

## APERITIVO

### STUZZICHINI AL TARTUFO NERO

An assortment of inspired black truffle appetizers created by Chef Giancarlo

*Wine Pairing: Prosecco Brut D.O.C Veneto by Caposaldo*

## ANTIPASTO

### SFOGLIATINA CON BURRATA AL TARTUFO E SCAMPO SCOTTATO AL SALE MARINO

Crispy puff pastry “Sfogliatina” filled with Burrata cheese, served with roasted scampi tail, shavings of winter black truffle, and Sevruga caviar sauce

*Wine Pairing: Masianco Pinot Grigio e Verduzzo Delle Venezie IGT by Masi Agricola*

## PRIMO PIATTO

### TORTELLINI DI PATATE PANCETTA E FONTINA CON CREMA DI CARBONARA TARTUFATA

Homemade tortellini filled with braised potatoes, pancetta, and Fontina cheese, topped with egg yolk carbonara sauce and shavings of winter black truffle

*Wine Pairing: 2014 Nizza Cipressi Piemonte by Michele Chiarlo*

## INTERMEZZO

### VENTRESCA DI TONNO SPADELLATA AL'OLIO CON PROVOLA AFFUMICATA E INSALATA DI PUNTARELLE

Blue fin tuna belly pan-seared with olive oil and lemon grass, served with smoked Buffalo mozzarella, Puntarelle salad with anchovy dressing and shavings of winter black truffle

*Wine Pairing: Chardonnay La Pietra IGT Toscana by Tenute del Cabreo*

## PIATTO PRINCIPALE

### STINCO DI MAIALE IBERICO BRASATO AL VINO ROSSO E COTECHINO DI MODENA AL TARTUFO NERO

Acorn Seeker's Iberico pig ossobuco braised with Aglianico wine and aromatic herbs, served with Modena cotechino, shavings of winter black truffle and organic carrot mousse

*Wine Pairing: 2013 Barrua Isola dei Nuraghi Sardegna by Agricola Punica*

## DOLCE

### MOUSSE AL CIOCCOLATO TIEPIEDA CON GELATO ALLA VERBENA E TARTUFO NERO

Warm dark chocolate mousse served with lemon verbena and black truffle gelato

*Wine Pairing: 2011 Aleatico Superiore Sovana by Fattoria Aldobrandesca*